

News Releases

California Firm Recalls Ground Beef Products Due to Possible *E. coli* O157:H7 Contamination

Recall Release
FSIS-RC-031-2008

CLASS I RECALL
HEALTH RISK: HIGH

Congressional and Public Affairs
(202) 720-9113
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Editors Note: Editor's Note: Aug. 12, 2008 - This recall release is being reissued to update information about recalled ground beef products.

WASHINGTON, Aug. 12, 2008 - Renna's Meat Market, a Fresno, Calif., firm is recalling approximately 780 pounds of ground beef products that may be contaminated with *E. coli* O157:H7, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

The following products are subject to recall:

- Various sizes of ground beef products bearing the establishment number "EST. 27365" inside the USDA mark of inspection. These food service products were intended for restaurant use.
- Various sizes of custom ground beef products wrapped in unmarked butcher paper with no label. The products were custom orders from the establishment's retail operation and do not bear the establishment number or USDA mark of inspection.

These ground beef products were distributed to restaurants and sold to consumers in the Fresno, Calif., area. The recalled products were packaged from Aug. 1, 2008, through Aug. 8, 2008, and consumers may have purchased these ground beef products between Aug. 5, 2008, and Aug. 9, 2008.

The problem was discovered by FSIS routine microbiological testing. FSIS has received no reports of illnesses associated with consumption of this product. Anyone with signs or symptoms of foodborne illness should consult a medical professional.

PREPARING GROUND BEEF FOR SAFE CONSUMPTION

USDA Meat and Poultry
Hotline 1-888-MPHOTLINE or visit www.fsis.usda.gov

Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Wash cutting boards, dishes and utensils with hot, soapy water. Immediately clean spills.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use separate cutting boards

Consumers are urged to check their refrigerators and freezers and discard the product or return the ground beef products for a refund.

E. coli O157:H7 is a potentially deadly bacterium that can cause bloody diarrhea, dehydration, and in the most severe cases, kidney failure. The very young, seniors and persons with weak immune systems are the most susceptible to foodborne illness.

FSIS advises all consumers to safely prepare their raw meat products, and only consume ground beef or ground beef patties that have been cooked temperature of 160° F. The only way to be sure ground beef is cooked to a high enough temperature to kill harmful bacteria is to use a thermometer to measure the internal temperature.

Media and consumers with questions about the recall should contact company Owner Joe Renna at (559) 304-2852.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.

for raw meat, poultry and egg products and cooked foods.

Consumers should only eat ground beef or ground beef patties that have been cooked to a safe internal temperature of 160° F.

Color is NOT a reliable indicator that ground beef or ground beef patties have been cooked to a temperature high enough to kill harmful bacteria such as *E. coli* O157:H7.

The only way to be sure ground beef is cooked to a high enough temperature to kill harmful bacteria is to use a thermometer to measure the internal temperature.

Refrigerate raw meat and poultry within two hours after purchase or one hour if temperatures exceed 90° F. Refrigerate cooked meat and poultry within two hours after cooking.